Contents of Volume 19

Number 1, June 1993

Symposium Issue: Advances in Methods for Detecting, Enumerating and Identifying Yeasts in Foods

Introduction v
Publisher's Announcement vi

L.R. Beuchat (USA)
Selective media for detecting and enumerating foodborne yeasts 1

T. Deák (USA)
Simplified techniques for identifying foodborne yeasts 15

F.U. Diriye, G. Scorzetti and A. Martini (Italy)
Methods for the separation of yeast cells from the surfaces of processed, frozen foods 27

A. Botha and J.L.F. Kock (South Africa)
Application of fatty acid profiles in the identification of yeasts 39

W.J. Middelhoven and S. Notermans (The Netherlands)
Immuno-assay techniques for detecting yeasts in foods 53

T. Török, D. Rockhold and A.D. King, Jr. (USA)
Use of electrophoretic karyotyping and DNA-DNA hybridization in yeast identification 63

Instructions to Authors 81
Announcements 84
Erratum 85

Number 2, July 1993

Mini-review

J.N. Sofos (USA)
Current microbiological considerations in food preservation 87

J. Meng and C.A. Genigeorgis (USA)
Modeling lag phase of nonproteolytic *Clostridium botulinum* toxigenesis in cooked turkey and chicken breast as affected by temperature, sodium lactate, sodium chloride and spore inoculum 109

K. Arihara, R.G. Cassens and J.B. Luchansky (USA, Japan)
Characterization of bacteriocins from *Enterococcus faecium* with activity against *Listeria monocytogenes* 123

M. Halm, A. Lillie, A.K. Sørensen and M. Jakobsen (Denmark)
Microbiological and aromatic characteristics of fermented maize doughs for kenkey production in Ghana 135

J. Farkas and É. Andrássy (Hungary)
Interaction of ionising radiation and acidulants on the growth of the microflora of a vacuum-packaged chilled meat product 145

I. Viñas, J. Dadon and V. Sanchis (Spain)
Citrinin-producing capacity of *Penicillium expansum* strains from apple packinghouses of Lerida (Spain) 153

Announcements 157
Publisher's Announcement 160

Number 3, August 1993

P.J. McClure, J. Baranyi, E. Boogard, T.M. Kelly and T.A. Roberts (UK)
A predictive model for the combined effect of pH, sodium chloride and storage temperature on the growth of *Brochothrix thermosphacta* 161

V.F. Jeppesen and H.H. Huss (Denmark)
Antagonistic activity of two strains of lactic acid bacteria against *Listeria monocytogenes* and *Yersinia enterocolitica* in a model fish product at 5°C 179

Z. Jesenská, E. Piecková and D. Bernát (Slovak Republic)
Heat resistance of fungi from soil 187

J. Harvey and A. Gilmour (UK)
Occurrence and characteristics of *Listeria* in foods produced in Northern Ireland 193

S. Quintavalla and G. Parolari (Italy)
Effects of temperature, *a*w and pH on the growth of *Bacillus* cells and spores: a Response Surface Methodology study 207

N. Magan, N.E. Jenkins and J. Howarth (UK)
Lipolytic activity and degradation of rapeseed oil and rapeseed by spoilage fungi 217

S.M. Moura, M.T. Destro and B.D.G.M. Franco (Brazil)
Incidence of *Listeria* species in raw and pasteurized milk produced in São Paulo, Brazil 229

Publisher's Announcement 238
Announcements 239

Number 4, September 1993

K.I. Garver and P.M. Muriana (USA)
Detection, identification and characterization of bacteriocin-producing lactic acid bacteria from retail food products 241

J.K. Odame-Darkwah and D.L. Marshall (USA)
Interactive behavior of *Saccharomyces cerevisiae, Bacillus pumilus* and *Propionibacterium freudenreichii* subsp. *shermanii* 259

J.H. Schlyter, K.A. Glass, J. Loeffelholz, A.J. Degnan and J.B. Luchansky (USA)
The effects of diacetate with nitrite, lactate, or pediocin on the viability of *Listeria monocytogenes* in turkey slurries 271

P. Dalgaard, L. Gram and H.H. Huss (Denmark)
Spoilage and shelf-life of cod fillets packed in vacuum or modified atmospheres 283

Announcements 239
Author Index 297
Subject Index 299
Contents to Volume 19 301